

# New England IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **47**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (Malteurop)	3 kg (44.1%)	80 %	7
Grain	Pszeniczny (Viking Malt)	1 kg (14.7%)	81 %	6
Grain	Płatki owsiane	1.2 kg (17.6%)	85 %	3
Grain	Żytmi (Viking Malt)	1.2 kg (17.6%)	81 %	9
Grain	Abbey (Castle)	0.4 kg (5.9%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12.9 %
Aroma (end of boil)	Galaxy	30 g	10 min	14 %
Aroma (end of boil)	Nelson Sauvín	25 g	10 min	12.2 %
Aroma (end of boil)	Cascade AUS	25 g	10 min	7.3 %
Whirlpool	Galaxy	30 g	0 min	14 %
Whirlpool	Nelson	25 g	0 min	12.2 %
Whirlpool	Cascade AUS	25 g	0 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	150 ml	Wyeast Labs